

• THE PIANO WORKS •

≡ FARRINGTON ≡

DINNER MENU



TUESDAY - THURSDAY
5PM ONWARDS

2 courses **£24.50**

FRIDAY & SATURDAY
5PM

2 courses **£32.50**

FRIDAY & SATURDAY
7.30PM

2 courses **£40.50**

STARTERS

AUBERGINE CAPONATA GF*, N, VE

topped with pine nuts and served with garlic herbed bread

BURRATA GF*, D, V

served with heritage tomatoes, garlic herbed bread and basil oil

FETA, BEETROOT AND ORANGE SALAD GF*, D, V

with toasted ciabatta

SPICED TUNA TARTARE GF, F, S, SE

served with mango purée, avocado and sesame seeds

FRIED BUTTERMILK CHICKEN D

served with BBQ sauce

MAINS

HOMEMADE VEGAN LASAGNE VE, GF

served with garlic herbed bread and dressed house salad

VEGAN BURGER VE, GF*

jack and bry jackfruit patty served with fries and coleslaw

CHICKEN SUPREME D, N, GF

with hazelnut pesto served with garlic new potatoes and lentils & spinach salad

LAMB SHANK D, GF*

served with curried cauliflower mash, roasted red grapes, mustard caviar and crispy onion

PAN ROASTED HAKE F, D, GF

served with white bean purée, braised orange fennel, spiced chorizo and salsa verde

230G 35 DAY DRY-AGED RIBEYE STEAK GF

served with fries and dressed house salad **£5.00 supplement**

Peppercorn D | BBQ | Béarnaise D

SIDES £4.00

GARLIC CRUSHED NEW POTATOES GF, VE FRIES GF, VE

MIXED SALAD GF, VE MASHED POTATO D SEASONAL GREENS GF, VE

EARLY BIRD MENU AVAILABLE
UPON REQUEST | MON - FRIDAY: 5PM-6PM

Please ask your server for a gluten free menu. For health and safety reasons we don't permit food to be taken off the premises or brought onto the premises. For allergy control purposes we do not permit any modification of dishes. A discretionary service charge of 12.5% will be added to your final bill, inclusive of any prepaid items.

Dinner includes one glass
of complimentary italian
pink sparkling wine

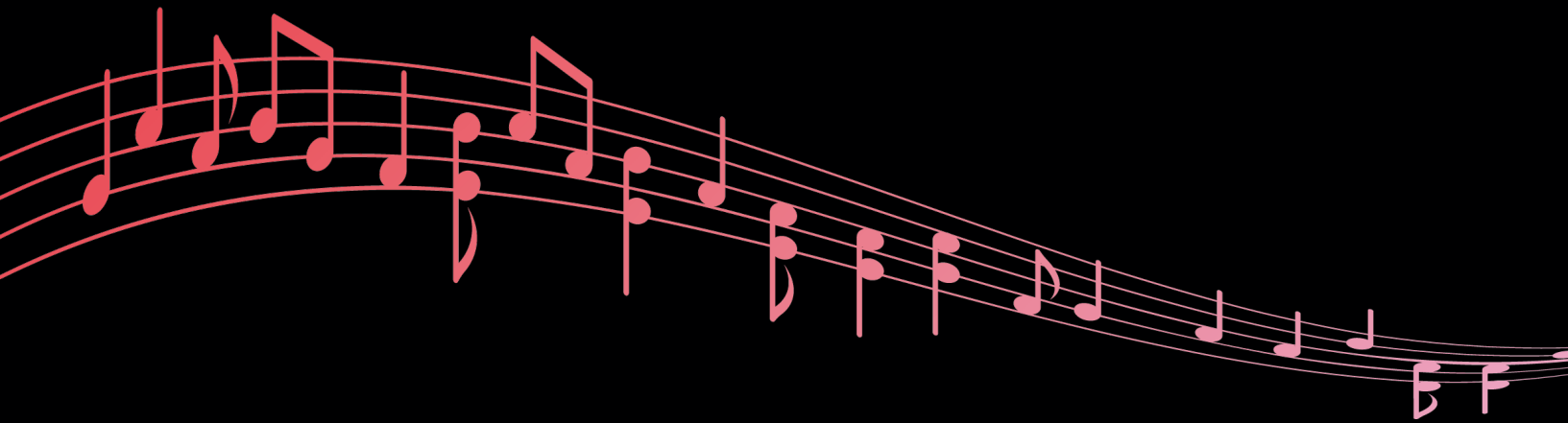


V - VEGETARIAN VE - VEGAN GF - GLUTEN FREE N - CONTAINS NUTS
F - FISH D - DAIRY S - SOYBEAN SE - SESAME * - OPTION AVAILABLE ON REQUEST

All dishes are lovingly prepared in our kitchen where nuts and peanuts are prepared. Despite great care to ensure no cross contamination takes place any items served may contain traces of nuts. For more allergen information please speak to your server for our allergen matrix or scan the Kafoodle QR code below. For severe allergens please make our party planners aware ahead of your booking with us.



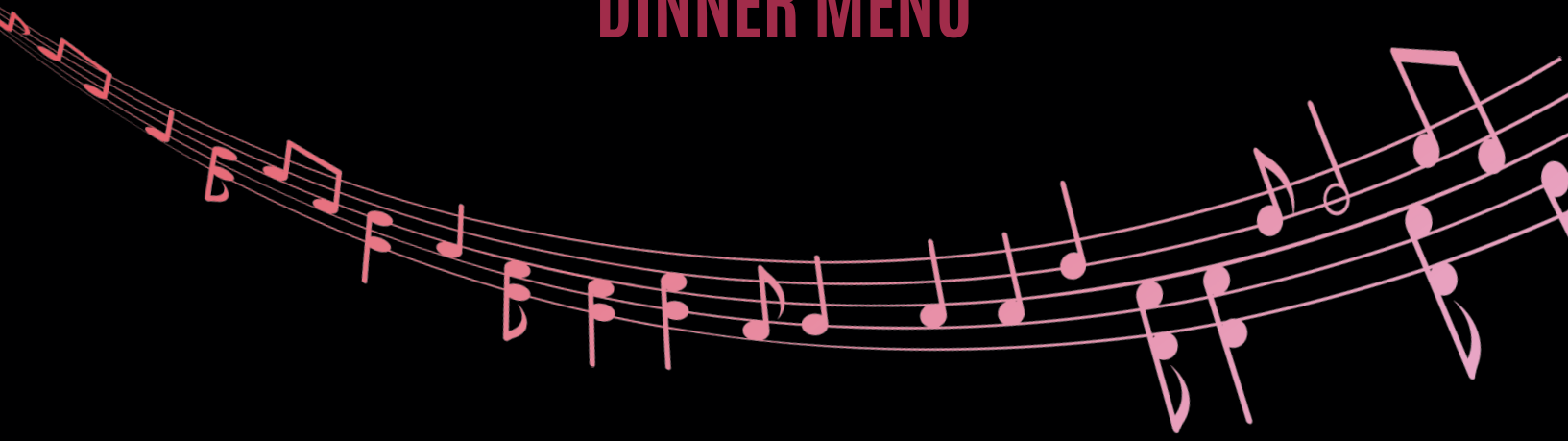
Kafoodle



THE PIANO WORKS

≡ WEST END ≡

DINNER MENU



WEDNESDAY - THURSDAY
5PM ONWARDS
2 courses **£24.50**

FRIDAY & SATURDAY
5PM
2 courses **£32.50**

FRIDAY & SATURDAY
7.30PM
2 courses **£40.50**

STARTERS

AUBERGINE CAPONATA GF*, N, VE

topped with pine nuts and served with garlic herbed bread

BURRATA GF*, D, V

served with heritage tomatoes, garlic herbed bread and basil oil

RED PEPPER AND BUTTERNUT SQUASH SALAD GF, VE

with spinach, beetroot and red sorrel topped with pumpkin and sunflower seeds

PULLED PORK BAO BUNS

served with carrot, cabbage, chilli and coriander slaw served in bao buns

SALMON ROULADE GF*, F, D

served with crispy onion, crème fraîche and chia seeds

MAINS

VEGAN CEASAR SALAD GF*, S, VE

served in a tortilla shell with vegan chicken and bacon

VEGAN BURGER GF*, VE

jack and bry jackfruit patty, vegan cheese and beetroot bun served with fries and coleslaw

PORK RIBS GF, S

glazed in jack daniel's, star anise and BBQ sauce served with fries and house salad

RARE HERBED TUNA STEAK F, SE

served with mango coriander sesame salsa and sweet potatoes

ADOBO CHICKEN THIGHS S

marinated in garlic, ginger, soy and vinegar with edamame beans, purple cauliflower and sweet potato topped with crispy onion and red chilli

230G 35 DAY DRY-AGED RIBEYE STEAK GF

served with fries and dressed house salad **£5.00 supplement**

Peppercorn D | BBQ | Béarnaise D

SIDES £4.00

GARLIC CRUSHED NEW POTATOES GF, VE FRIES GF, VE

MIXED SALAD GF, VE MASHED POTATO D SEASONAL GREENS GF, VE

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SINGEASY

THE MUSICAL THEATRE PARTY

DINNER MENU



THURSDAY
5PM ONWARDS
2 courses **£24.50**

FRIDAY & SATURDAY
5PM
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FRIDAY & SATURDAY
7.30PM
2 courses **£40.50**

STARTERS

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topped with pine nuts and served with garlic herbed bread

BURRATA GF*, D, V

served with heritage tomatoes, garlic herbed bread and basil oil

RED PEPPER AND BUTTERNUT SQUASH SALAD GF, VE

with spinach, beetroot and red sorrel topped with pumpkin and sunflower seeds

PULLED PORK BAO BUNS

served with carrot, cabbage, chilli and coriander slaw served in bao buns

SALMON ROULADE GF*, F, D

served with crispy onion, crème fraîche and chia seeds

MAINS

VEGAN CEASAR SALAD GF*, S, VE

served in a tortilla shell with vegan chicken and bacon

VEGAN BURGER GF*, VE

jack and bry jackfruit patty, vegan cheese and beetroot bun served with fries and coleslaw

PORK RIBS GF, S

glazed in jack daniel's, star anise and BBQ sauce served with fries and house salad

RARE HERBED TUNA STEAK F, SE

served with mango coriander sesame salsa and sweet potatoes

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MIXED SALAD GF, VE **MASHED POTATO D** **SEASONAL GREENS GF, VE**

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